



# Honker Heaven Outfitters Inc.

Zesty Duck/ Goose/ Crane Marinade

Zesty Italian Salad Dressing (not the low fat variety)

3 tablespoons soy sauce, Worcestershire sauce  
hot sauce - Tabasco and/ or Franks Red Hot

\* I have used this amount for 3 cranes (6 breasts total) so for a few ducks, adjust accordingly.

Mix salad dressing, soy sauce and Worcestershire sauce together and add the hot sauce to your liking. Depending on how spicy you like it, I've used both Tabasco and Franks Red Hot.

Slice and prepare the meat and let it sit (covered) in marinade overnight in the fridge. Make sure there is enough marinade to cover all of the meat and that none is exposed to air while marinating).

Throw on a hot BBQ and grill to medium rare. Serve immediately.